

Subject	Year 11 Core Knowledge – Autumn/Spring/Summer term	How to support students' learning
Tech - Food	<p>Autumn Term</p> <p>NEA 1 –</p> <ol style="list-style-type: none"> 1. Research, plan and carry out an investigation into the working characteristics, functional and chemical properties of ingredients. 2. Plan relevant and appropriate practical investigations referring to research findings and hypothesis. 3. Explain how results of each investigation should be used to form the next stage of investigation with reasoning. 4. Explain how results of each investigation should be used to form the next stage of investigation within reasoning. 5. Analyse and interpret the results of investigative work. Link the results to research explaining the working characteristics, functional and chemical properties of ingredients tested. 6. Conclude the hypothesis/prediction with reasons and justifications. 7. Plan and carry out research into chosen life stage, dietary group or culinary tradition. Develop research skills to gather and use primary and secondary sources of information. <p>NEA2 -</p> <ol style="list-style-type: none"> 8. Develop analysis and evaluation skills and explain how findings will influence practical investigations. Present research in a concise and effectively communicated portfolio of work. 9. Plan relevant and appropriate practical activities, independently and accurately. Work safely and hygienically at all times. 	<ul style="list-style-type: none"> • Diet and nutrition https://www.bbc.co.uk/bitesize/guides/z3fpv4j/revision/3 • Energy and nutrients https://www.bbc.co.uk/bitesize/guides/zqj66yc/revision/3 • Why are vitamins important? https://www.youtube.com/watch?v=j_hHKFnXYI • Using Seneca (all students have a login) to complete section 2.3 Nutritional Needs & health https://senecalearning.com/en-GB/ • Food a fact of life. http://archive.foodafactoflife.org.uk/Sheet.aspx?siteId=19&sectionId=75&contentId=241 • Recipes https://www.foodafactoflife.org.uk/recipes/ • Using Seneca (all students have a login) to complete section 3.2 Functional and chemical properties of food https://senecalearning.com/en-GB/ • Using Seneca (all students have a login) to complete section 3 Food Science https://senecalearning.com/en-GB/ • Food safety https://www.youtube.com/watch?v=flxmB8NKMzE • Using Seneca (all students have a login) to complete section 4.2 Principles of food safety https://senecalearning.com/en-GB/

Spring Term

NEA 2 -

10. Use hedonic testing to assess dish suitability.
11. Justify choices and explain suitability, creativity and technical skill.
12. Evaluate the success of the dishes and identify improvements.

Exams -

13. Know and understand the command words used in the written exam.
14. Know and understand the types of questions that will be asked in a written exam including: multiple choice, data response, structured questions, open-ended response questions or free response questions.
15. Apply knowledge of Food Preparation skills, Food Nutrition and Health, Food Science, Food safety and Food Choice.

Summer Term -

16. Evaluate and consider how to improve completed dishes.
17. Demonstrate the application of practical skills and techniques through all aspects of the qualification content areas.